

Listing of the Claims:

Claim 1 (Currently Amended): A method for preparing instant dried alpha-rice, comprising the steps of:

- (a) washing milled rice with washing water in a washer to remove impurities adhered to the shell of the milled rice;
- (b) soaking the washed rice in soaking water for 3 ~ ~~4~~20 ~~60~~ minutes to evenly absorb water, followed by dehydrating in air for 3 ~ ~~30~~ 20 minutes;
- (c) charging the dehydrated rice into a continuous rice cooker filled with charging water while maintaining the charging water temperature at 80 ~ 98°C, followed by hot water treating for 8 ~ 20 minutes to prepare boiled rice;
- (d) quickly cooling the boiled rice using a shower, followed by washing in a cooling tank; and
- (e) placing the washed boiled rice in a vacuum drying chamber while maintaining the internal temperature at 60 ~ 98°C, and vacuum drying at an internal pressure of 1 torr or lower to maintain water content of the boiled rice at 1 ~ 5% or less.

Claim 2 (Canceled).

Claim 3 (Currently Amended): The method for preparing instant dried alpha-rice according to claim 1, wherein the dehydrated rice is charged into a continuous rice cooker while maintaining the charging water temperature at 90 ~ 98° C, and the hot water treatment is carried out for 8 ~ 15 minutes to prepare boiled rice.

Claim 4 (Original): The method for preparing instant dried alpha-rice by a vacuum drying process according to claim 1, wherein the dried alpha-rice has an alpha-starch content of 92% or higher.